

OGIER

CHÂTEAUNEUF-DU-PAPE REINE JEANNE 2014

BACKGROUND

"Remain close to the source in order to better understand the constraints, but also harness its potential." This maxim guides Ogier's principles in producing some of the most awarded wines from the Châteauneuf-du-Pape appellation. The estate's vineyards are spread throughout several small valleys, covered in its hallmark round pebbles and stones. By reflecting the sun's heat, this stony soil enables grapes to retain exceptional levels of ripeness to produce large-bodied and complex wines that make Ogier one of the foremost houses in the Rhône Valley.

This cuvée is named after Jeanne of Naples, Countess of Provence, known as "La Reine Jeanne", sold the City of Avignon to Clement VI, who absolved her of any suspicion of involvement in her first husband's assassination. She in turn supported the Pope of Avignon during the Papal Schism. Reine Jeanne reflects the character of such a strongwilled, passionate woman.

APPELLATION

Châteauneuf-du-Pape (Rhône Valley), France

VARIETAL COMPOSITION

80% Grenache, 10% Syrah, 5% Mourvèdre, 5% Cinsault

WINEMAKING & VINTAGE NOTES

The terroir includes large siliceous pebble terraces with sandy red clay. The grapes are hand harvested. Partial destalking of Grenache grapes depending upon the vintage (maximum 15% whole cluster) – cold prefermentation maceration (53°F) during 4 days for the Syrah and Cinsault – 2 times of racking during fermentation and long maceration of 21 to 30 days and light racking if necessary.

AGEING

The wine is aged in large oak barrels "foudres" (60-80 Hl/from 1 to 40 years) for 12 months.

TASTING NOTES

Deep ruby color with purple hints. Intense and elegant—very harmonious with red fruits (cherry, raspberry and blackcurrant) melded with black pepper, eucalyptus and leather notes with a long freshness. Very full on the palate, pure fruit aromas with a delicate animal background raising very elegant and attractive tannins.



OVER 150 YEARS OF TRADITION

Cuvées that express all of Ogier's expertise and philosophy



WINEMAKER

Edouard Guerin

TECHNICAL DATA

Acidity
<2 g/L - pH: 3.61
Alcohol
14%

SUGGESTED RETAIL PRICE:
\$44.00